

# CATTOWS FARM MOTHERING WEEK

## Sunday Lunch

### MOTHERING SUNDAY LUNCH MADE EASY

Pre-prepared and ready to cook at home

Saturday 13th - Sunday 14th March

2 Courses £18.50 *pp* | 3 Courses £22.50 *pp*

#### STARTER

##### Smoked Salmon & Prawn Salad

*with dressed mixed leaves, cherry tomatoes, cucumber and chopped beets*

##### Wild Mushroom, Blue Cheese & Bacon Flat Bread

*drizzled with a balsamic glaze on a bed of mixed leaves*

##### ✓ Caramelised Red Onion & Fiery Cheddar Flat Bread

*drizzled with a balsamic glaze on a bed of mixed leaves*

#### MAIN COURSE

##### Roast Top Side of Leicestershire Beef

*with cider & horseradish mustard*

##### Free Range Chicken Breast Stuffed with a Mushroom Duxelle

*cooked in a creamy wild mushroom sauce*

##### ✓ Lentil & Mixed Nut Bake with a Vegetable Gravy

*all served with a selection of greens, roasted potatoes, carrots & parsnips, cauliflower cheese, potato gratin and homemade Yorkshire puddings.*

#### DESSERT

##### Mars Bar Cheese Cake

*on a chocolate biscuit base finished with a rich chocolate ganache*

##### Passon Fruit Roulade

*tart and fruity packed with fresh raspberries*

##### Orange Brioche Bread & Butter Pudding

*indulgent with rich and creamy crème Anglaise*

#### TO FINISH

Freshly Roasted Carrara Coffee & Chocolate Bites

To Order - 01530 264200 | [cattowsfarm.co.uk](http://cattowsfarm.co.uk)